



EYEBALL BONBON

CHOCOLATE SHELL

INGREDIENTS

RENO X CIOCCOLATO BIANCO 28%

FARCITURA DI FRUTTA - LAMPONI

CHOCOCREAM PISTACCHIO

BLACK COCOA BUTTER

COCOA BUTTER RED

GREEN COCOA BUTTER

COCOA BUTTER WHITE

PREPARATION

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| To Taste | Temper white cocoa butter and dot the mold with a small white dot using a gum paste ball tool |
| To Taste | Once the white cocoa butter has crystallized, temper the black cocoa butter |
| To Taste | Apply a larger black circle in the mold covering the white dot |
| To Taste | Once black cocoa butter is crystallized, temper the green cocoa butter |
| To Taste | Apply a larger green dot covering the black dot. |
| To Taste | Once green cocoa butter is crystallized, splatter red cocoa butter around mold |
| | Temper Reno X white 28% and create the chocolate shell |

FINAL COMPOSITION

Fill half the mold with Farcitura Raspberry

Fill the remaining shell with Chococream Pistachio. Place in the fridge to set for an hour

Close bon bon with Reno X white



RECIPE CREATED FOR YOU BY NALAH TANN-WILSON

PASTRY CHEF AMERICAS